

TASTING

ZINIO

ZINIO
Viura & Tempranillo Blanco 2016
DOCa RIOJA
ESPAÑA

GRAPE VARIETY

90% VIURA + 10% TEMPRANILLO BLANCO

ON THE LAND

The grapes come from vines that are over 30 years old, planted at an altitude of 490-550 metres on plateaux and hillsides. The soils in which they are grown, 60% clay and 40% limestone, afford the precise acidity to obtain very fresh, highly expressive and medium-bodied wines.

THE VINTAGE

The 2016 vintage was characterised by a winter that was not particularly cold, but very humid, with plenty of rainfall during a longer spring than usual. The summer period was influenced by the absence of rainfall, and with the large amount of grape bunches as well as to the lack of rain, the ripening and maturation phase was very slow, though it led to excellent state of grape health.

In the period immediately preceding the harvest,

IN THE WINERY

Both varieties are vinified separately. Subsequent to destemming, the grapes were cold macerated for several hours. After the free-run must was drained off and clarified by static débouillage (racking of the must), we fermented it in stainless steel tanks for 7 days. Our aim here was to preserve the fruit notes as much as possible.

This was accomplished by fermenting at a low temperature (15 °C), enhancing the fruit aromas. Subsequent contact with fine lees added the necessary structure to give it the elegance that is so characteristic of our Viura.

IN THE BOTTLE

Alcohol by volume: 13%

IN THE GLASS

Appearance: a clear and bright yellow-green hue.

Nose: aromas of white flowers and fruit compote with pineapple.

Taste: its entry is sweet and fresh, with notes of pear and citrus fruits. Good acidity combined with high aromatic expression resurfaces on the finish.

Winemaker's comment: "proud of our Rioja Viura".

AT THE TABLE

Our recommendation is to serve it at about 8-10 °C and keep it in an ice bucket with salt water and ice. We suggest pairing it with pasta, grilled fish, seafood, salads and any type of Mediterranean food.



*ZINIO reflects the purity
of the grapes from our
oldest vineyards.*

*Based on Tempranillo and
Viura, both hallmarks of
DOCa Rioja, we have
created a series of wines
that capture the soul of
our land.*

*They are characterised by
a good selection of grapes,
which translate into ba-
lanced wines with structu-
re and a strong core of
fruit intensity.*



PATROCINIO

B O D E G A S

Vientos de cambio / Winds of change

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